

These Maple Iced Cookies Are Buttery, Sweet, and Full of Cozy Flavor

Maple Cookies With Maple Icing: A Cozy Bake Full of Sweet Fall Flavor



OVEN
350°F

TIME
3 min

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INGREDIENTS

For the Maple Cookies:

- 1 cup (2 sticks) unsalted butter, softened
- 1 cup brown sugar
- $\frac{1}{2}$ cup pure maple syrup
- 1 large egg
- 1 tsp vanilla extract
- $\frac{2}{3}$ cups all-purpose flour
- 1 tsp baking soda
- $\frac{1}{2}$ tsp ground cinnamon

For the Maple Icing:

- 1 cup powdered sugar
- 2 tbsp pure maple syrup
- 1-2 tbsp milk (as needed for consistency)

DIRECTIONS

- 1.** Preheat the Oven: Preheat your oven to 350°F (175°C). Line baking sheets with parchment paper.
- 2.** Cream the Butter and Sugar: In a large bowl, beat butter and brown sugar together until light and fluffy-about 2-3 minutes.
- 3.** Add Wet Ingredients: Mix in:
- 4.** $\frac{1}{2}$ cup maple syrup
- 5.** 1 egg
- 6.** 1 tsp vanilla extract
- 7.** Blend until smooth.
- 8.** Combine Dry Ingredients: In a separate bowl, whisk together:
- 9.** $\frac{2}{3}$ cups flour
- 10.** 1 tsp baking soda
- 11.** $\frac{1}{2}$ tsp cinnamon
- 12.** Gradually add to the wet ingredients, mixing just until incorporated.
- 13.** Scoop and Bake: Drop spoonfuls of dough (about 1 tbsp each) onto the prepared baking sheets, spaced 2 inches apart.
- 14.** Bake for 10-12 minutes, until edges are golden and centers are set.
- 15.** Let cool on the sheet for 5 minutes, then transfer to wire racks to cool completely.
- 16.** Make the Maple Icing: In a small bowl, whisk together:
- 17.** 1 cup powdered sugar
- 18.** 2 tbsp maple syrup
- 19.** 1-2 tbsp milk, until icing reaches desired drizzling

or spreading consistency.

20. Ice the Cookies: Once the cookies are completely cool, drizzle or spread icing over each one.
21. Let the icing set at room temperature for about 20 minutes before serving or storing.

SWAPS & NOTES

& Swaps Maple Syrup: Use pure maple syrup, not pancake syrup, for the best flavor.

Brown Sugar: Light or dark brown sugar both work-dark gives a richer molasses taste.

Add-ins: Chopped pecans or walnuts can be added for texture.

Spices: Add a pinch of nutmeg or allspice to deepen the warm flavor. ??? Step-by-Step Instructions 1 Preheat the Oven Preheat your oven to 350°F (175°C) .

TIPS FOR SUCCESS

Softened butter is key for creaming-leave it out 30 minutes before baking.

Don't overmix the dough once flour is added; it keeps the cookies soft.

Let cookies cool completely before icing or the glaze will melt off.

Use less milk; for a drizzle, add more. ?

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/these-maple-iced-cookies-are-buttery-sweet-and-full-of-cozy-flavor/>